



DIAMANTAKOS

NAOUSSA 2020

The vintage

The 2020 vintage showcased the predominant role of nature in our lives. The Covid19 pandemic came as a blow, just like another sudden hail ravaging the vineyard. However, the charm and the sense of surprise stemming from the uniqueness of each vintage are primarily due to the natural factor. The winter of 2020 was relatively mild, dry and prolonged. The arrival of spring was accompanied by high rainfall levels and low temperatures down to mid-April. The vines thus grew rapidly and in May we worked intensively to manage the dense vegetation and protect the vines from diseases. The month of June was marked by warm days and cool nights extending the flowering season and the grapes started to ripen at different times. The rest of the summer went smoothly with cool temperatures and beautifully distributed showers in August.

This vintage was very similar to 2018, but a heavy rain on 26 September and the sharp fall in temperature put us in front of major decision making. We decided to wait, and we finally harvested Xinomavro in mid-October feeling immensely relieved and satisfied.



The wine

Quality clarification

PDO Naoussa

Varietal

Xinomavro

Alcohol level

13,8%

Ph

3,43

Residual sugar

Dry

Total cases

835

The vineyard

Surface area

2.2 ha

Soil

Gravelly Sandy Clay

Subsoil

Rocky Sediment Sandy Loamy

Elevation of the vineyard

200-240m

Exposure of the vineyard

Northwest 60% and 40% Southeast

Average age of the vines

40 years

Density of plantation

4500 plants/ha

Vine training

Double Spur Cordon

The Harvest

Harvest time

8 to 15 October

Yield

35 hl/ ha

Grape picking

By hand and transported in medium crates

Destemming

Destemmed grapes 90%

Sorting

Manual selection before and after destemming

Vinification

Pre-fermentation cold soak

Three days at 10°C (50°F)

Alcoholic fermentation

Into open top stainless steel vats for 2 weeks at 28°C (82°F). Initially gently pump overs and finishing with punch down.

Malolactic fermentation

½ in stainless steel vats and ½ in barrels

Ageing

Barrel ageing

From 10 to 11 months, racking the fine lees after the first 4 months and topping up once a week

Barrel regime

100% French oak with medium or medium-long toasting, 500L barrels of which 20% new

Cellaring

Active with controlled temperature and relative humidity, cellar ventilation

Bottled

March 2022

The wine style

A wine of pale ruby colour, medium aromatic intensity. On the nose, it delivers red fruit dominated by red cherry, raspberry, cranberry, and red plums; black fruit mainly bramble, damson, black cherries, and black plums; herbaceous aromas, such as tomato leaf, tomato paste, olives; spice such as allspice. Fruit is enveloped in restrained oak influence giving aromas of vanilla, cream, and butterscotch.

On the palate, the wine is dry, with medium + acidity, medium body, framed by fine-grained medium + tannins, firm but suave versus red, black fruit extract, a layer of botanical flavours and medium alcohol. It displays medium intensity of flavours but persistent and vibrant finish. Its tannins and acidity levels are balanced versus fruit and alcohol integration; a clean, elegant easygoing start on the palate but followed with layers of complexity, juiciness and characteristic herbs. This vintage can be enjoyed now but can be kept for bottle ageing as it has enough tannins to be resolved, acidity and fruit.



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